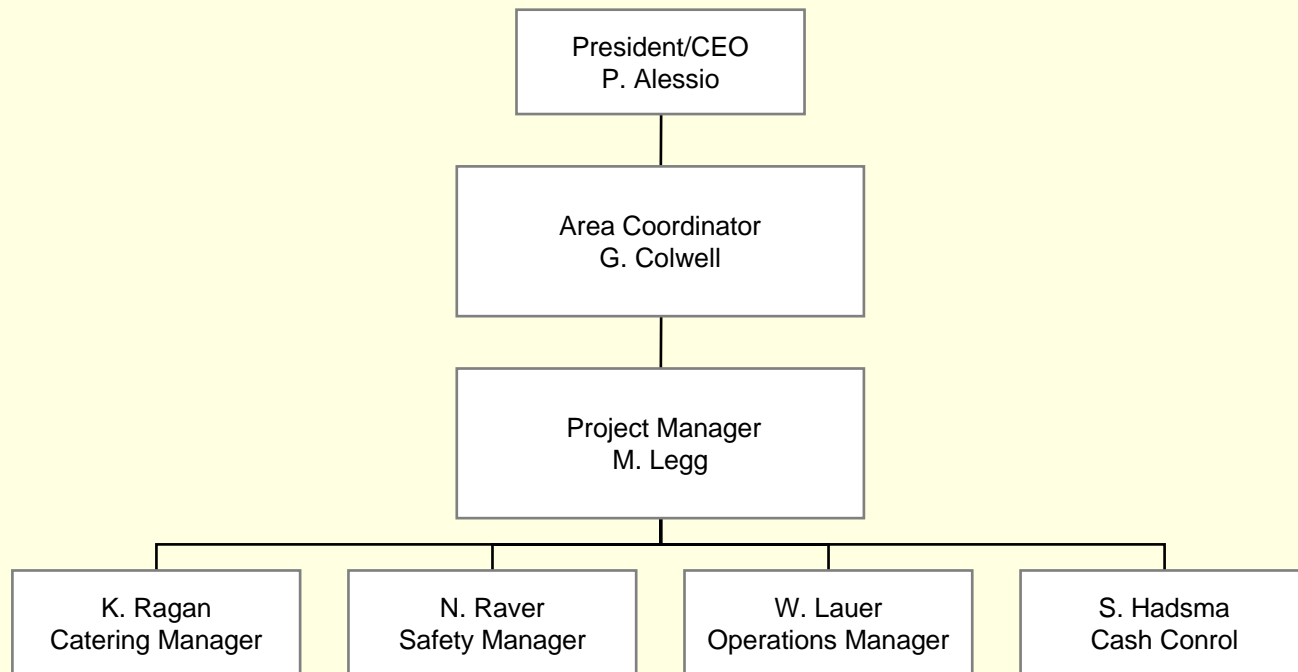


NASA KENNEDY SPACE CENTER AND



HACCP MANAGEMENT PLAN

Lackmann Food Service Team



BENEFITS OF HACCP PLAN

- CONSUMER SAFETY
- CONSISTENCY OF PRODUCT
- WASTE REDUCTION
- COST SAVINGS
- SAFETY
- TRAINING

CONSUMER SAFETY

■ **Product from Vendor**

- Improved inspection of products from vendor (receiving logs, visual, expiration dates)

■ **Product Safety in Storage**

- Break down and maintenance of Equipment
- Temperature logs of refrigerators and freezers
- Labeling

■ **Food Temperature Safety**

- Final Cooking Temperature Records
- Hot and Cold Holding Temperature Records
- Serving line temperature records

CONSUMER SAFETY

■ **Consumer Information**

- Consumer Advisories
- Hot Surfaces
- Slip and Falls
- Allergy Warning labels
- Rare meats and undercooked eggs
- Reason for using pasteurized eggs

CONSISTENCY OF PRODUCT

- **Uniform Policies and Procedures**
- Results in uniform food quality for all cafeteria locations
- Improved food quality due to verification and validation

WASTE REDUCTION

■ **Freshness of Food Products**

- First in First Out (rotation of product)
- Monitoring of dated labels (both preparation and expiration)
- Receiving procedures

■ **Production Records**

- Minimizes leftovers and minimizes waste

SAFETY IN THE WORKPLACE

■ **Maintenance of Equipment**

- Break down and Cleaning of Equipment, Inhibits Vermin Infestation
- More frequent and scheduled breakdown and cleaning helps prevent employee injuries

Savings

- Increased Defense against Potential Wrongful Action Litigation (maintaining food samples)
- Consistent Uniform Procedures
- Logs
- Production records minimize leftovers and waste

TRAINING

- **New Hires**

- Lackmann Culinary Services Food Certification
Presentation and Testing

- **Documentation Process**

- Training on completion of all HACCP
documentation for assigned location

- **Food Managers Certification**

- Required for all managers and chefs

REFRIGERATED COLD PANS WITH AIR FLOW SYSTEM



Grab and Go Salad Refrigerator

Salads Dated and Labeled



Pizza Display Heated from Top and Bottom with Sneeze Guard



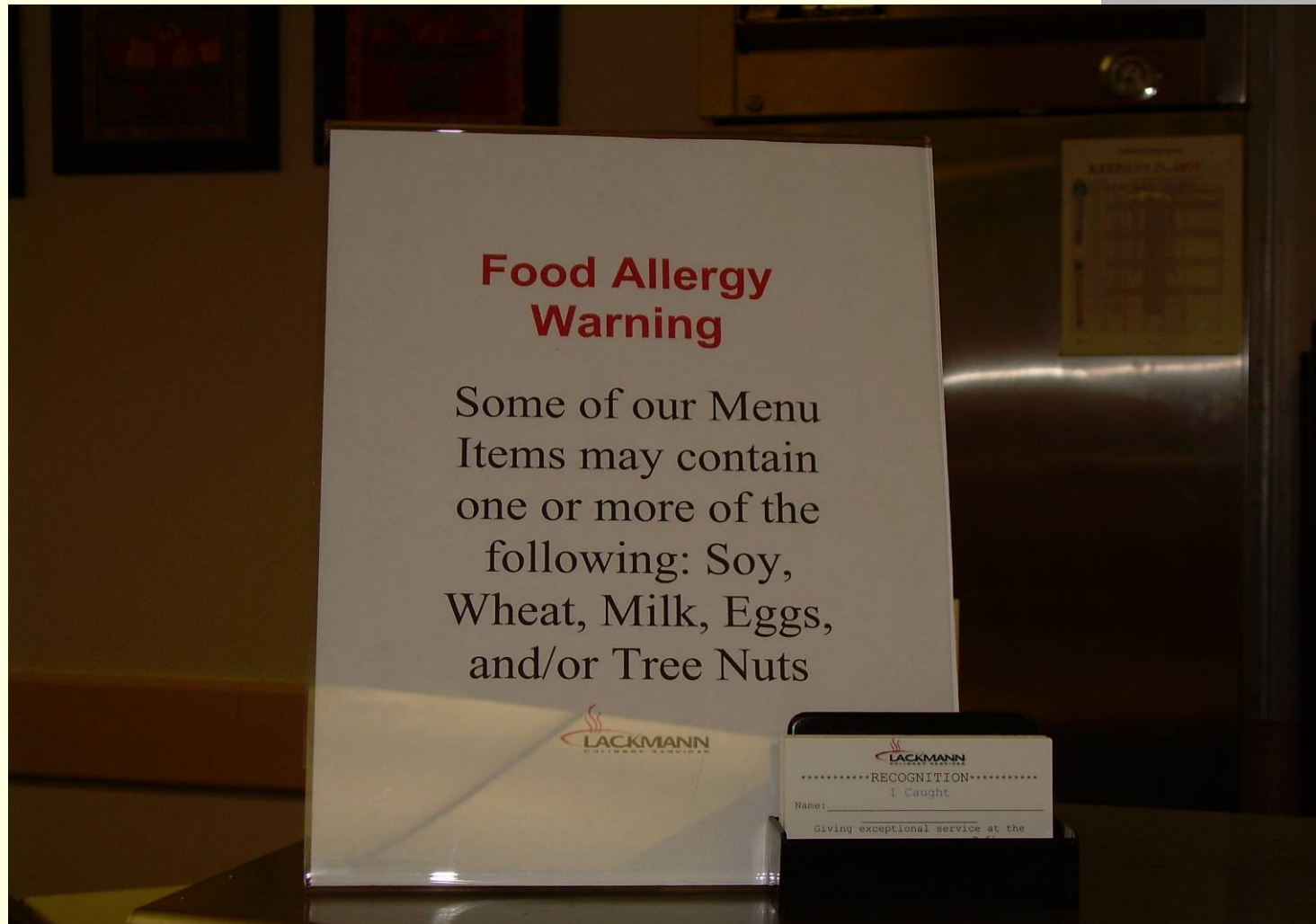
Shelf Stable Dressings



Consumer Safety Advisory



Consumer Safety Advisory



Transportation of Food Products



Refrigerator, Freezer and Hot Food Capacity



Slide Out Generator for Electrical Support



Canned Food Storage



Safety Wire Mesh Glove



Safety Protective Sleeve



Goals

- Continual upgrade and improvement of HACCP Program
- Increase in employee training programs
- HACCP Certification for all Managers and Chefs